

Press Release

Zurich, 16 November 2010

Two Michelin stars for The Restaurant at the Dolder Grand

The Restaurant at the Dolder Grand has been awarded two Michelin stars. This is the first time any Zurich restaurant has been promoted to the two-star league. Heiko Nieder has been Chef Fine Dining at the Zurich City Resort's gourmet restaurant since its opening in April 2008.

In what can only be described as a sparkling achievement for The Restaurant at the Dolder Grand, the Guide Michelin has awarded the luxury hotel's Fine Dining Restaurant the accolade of two stars. "Heiko Nieder saw us through the reopening. We are delighted and proud that his culinary aplomb has now earned this recognition," comments Thomas Schmid, Managing Director of the Dolder Grand.

The Zurich luxury hotel's gourmet restaurant has been in the capable hands of Chef Fine Dining Heiko Nieder, from Germany, since its opening in April 2008. The secret of his style is his large array of flavours, which go beyond classic expectations of taste. In March this year he was a guest chef at Salzburg's Restaurant Ikarus. This placed him firmly in the upper echelons of visiting chefs, each of whom is invited for one month.

The Restaurant at the Dolder Grand has also been awarded 17 GaultMillau points. It seats 54 and offers a private dining room, lounge bar and terrace. The fully restored, historic ceiling lends the room a stylish air, complemented by exclusive interior design. Attractive options at lunchtime are the business lunch (CHF 72.00) or the Amuse Bouche Menu (CHF 98.00), which features a cross section of The Restaurant's culinary range. In the evening The Restaurant offers 4-course to 7-course dinners (CHF 148.00 to CHF 218.00), as well as the special vegetarian menu (CHF 148.00). The Restaurant serves both lunch and dinner on Tuesday to Friday, but is open only for dinner on Saturday. It is closed Sunday to Monday.

The Dolder Grand *****
The City Resort of Zurich
since 1899

Kurhausstrasse 65
8032 Zürich
Switzerland
Tel +41 44 456 60 00
Fax +41 44 456 60 01
info@thedoldergrand.com
www.thedoldergrand.com

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GaultMillau Discovery of the Year back in 2003

Heiko Nieder (38), who is German, completed his training as a chef at the Fairmont Hotel Vier Jahreszeiten in Hamburg. Career moves have taken him via Restaurant Le Canard in Hamburg to Hotel zur Traube in Grevenbroich and Restaurant Vau in Berlin. In 2003 Heiko Nieder was awarded the title of "Discovery of the Year" by GaultMillau for his culinary creations at the L'Orquivit in Bonn, which he ran for five years. In 2004 he was awarded one Michelin star and also garnered 17 points from GaultMillau in 2006. Since the Dolder Grand opened in April 2008, Heiko Nieder has been Chef Fine Dining at The Restaurant. Within a year of opening, it was The Restaurant's turn to be awarded 17 GaultMillau points and one Michelin star.

The Dolder Grand is a member of the Leading Hotels of the World, Swiss Deluxe Hotels and Design Hotels. It has 173 luxurious rooms and suites, two restaurants, a spa encompassing 4,000 square metres and banqueting and seminar facilities. The Dolder Grand is part of the Dolder Resort.

Media contact

Vanessa Flack
Director of Communications
The Dolder Resort
Tel +41 44 456 66 40
pr@thedolderresort.com